CLAIMS

1. A process for producing white kidney beans (*Phaseolus vulgaris*) in syrup, comprising the steps of:
   a) heating white kidney beans in water to about 70 °C and adding lye water to form a lye solution;
   b) soaking the white kidney beans in the lye solution for about four hours;
   c) draining and washing the soaked white kidney beans to remove traces of lye;
   d) boiling the white kidney beans in a syrup for about 5 minutes;
   e) soaking the boiled white kidney beans in the syrup for about 12 hours;
   f) draining the soaked white kidney beans, hot-filling them into sterilized glass jars with a packing syrup with a temperature of about 90 °C, and sealing the jars;
   g) retorting the sealed glass jars under water immersion and end-over-end agitation mode at a temperature of about 121 °C and a pressure of about 0.18 MPa until a minimum accumulated lethality (F_0) of 3 minutes is achieved; and
   h) cooling the retorted glass jars.

2. The process of claim 1, wherein the lye solution is a 2% v/v lye solution.

3. The process of claim 1, wherein the washing of the soaked white kidney beans is performed three times.

4. The process of claim 1, wherein the ratio of white kidney beans to the packing syrup in the hot-filling step is 1.5:1.0.

5. The process of claim 1, wherein the concentration of the syrup used in the soaking and hot-filling steps has a concentration of 30-50 °Bx.